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| **Transmission of an established geographical indication of spirit drinks** |

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**I. TECHNICAL FILE**

***1. Name and type***

**a. Name(s) to be registered**

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| Fränkisches Zwetschgenwasser (de) |

**b. Category**

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| 9. Fruit spirit |

**c. Applicant country(ies)**

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| Germany |

**d. Application language**

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| --- |
| German |

**e. Type of geographical indication**

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| PGI – Protected geographical indication  |

***2. Contact details***

**a. Applicant name and title**

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| **Applicant name and title** | Bundesministerium für Ernährung und Landwirtschaft (BMEL), Referat 434 (Wein, Bier, Getränkewirtschaft) [Federal Ministry of Food and Agriculture (BMEL), Unit 434 (Wine, beer, beverages sector)] |
| **Legal status, size and composition (in the case of legal persons)** |  |
| **Nationality** | Germany |
| **Address** | Rochusstrasse 1D-53123 Bonn |
| **Country** | Germany |
| **Telephone** | 0049 (0)228 99 529-0 |
| **Email address(es):** | poststelle@bmel.bund.de, 434@bmel.bund.de |

**b. Intermediary details**

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**c. Interested party details**

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| **Interested party name and title** | 1. Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e.V., (BSI) [Federal Association of the German Spirit Drinks Industry and Importers of Spirit Drinks]2. Bundesverband der Obstverschlussbrenner e.V. [Federal Association of Bonded Fruit Spirit Distillers] 3. Bundesverband der Deutschen Klein- und Obstbrenner e.V. [Federal Association of German Small-Scale Distillers and Fruit Spirit Distillers]4. Fränkischer Klein- und Obstbrenner-Verband e.V. Würzburg [Franconian Association of Small-Scale Distillers and Fruit Spirit Distillers] |
| **Legal status, size and composition (in the case of legal persons)** | Nos 1 to 4 are all registered associations [eingetragene Vereine, e.V.] |
| **Nationality** | Germany |
| **Justification of the interest** | Representation of the interests of Franconian distilleries and/or spirit drink producers |
| **Address** | Q 1:Urstadtstrasse 2, D-53129 BonnQ 2:Kartäuserstrasse 120, D-79104 Freiburg im BreisgauQ 3:Hardtstrasse 37, D-76185 KarlsruheQ 4:Am Kreuz 1, D-97332 Volkach-Obervolkach |
| **Country** | Germany |
| **Telephone** | +49 (0)228 53994-0 |
| **Email address(es):** | info@bsi-bonn.de, info@obstbrenner.com, erdrich@obstbrenner.de, andrea.baetz@web.de |

**d. Competent control authority details**

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**e. Control body details**

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***3. Description of the spirit drink***

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| **Title – Product name** | Fränkisches Zwetschgenwasser |
| **Physical, chemical and/or organoleptic characteristics** | Brief description of the spirit drink:‘Fränkisches Zwetschgenwasser’ – also referred to as ‘Fränkischer Zwetschgenbrand’, ‘Fränkisches Zwetschenwasser’ or ‘Fränkische Zwetsch(g)e’ – is produced only in Franconia from Franconian quetsches, by fermentation and subsequent distillation.- Actual alcoholic strength of the quetsch distillates (after distillation): 60-85.9 % vol., depending on the distillation conditions; - Actual alcoholic strength of the ready-to-drink spirits: at least 40 % vol.; - Clarity: clear;- Colour: colourless or, for products matured in wooden casks, yellowish, reddish, brownish;- Smell: Typical quetsch aroma, in some cases with a hint of bitter almond;- Taste: aromatic quetsch bouquet, mild and typical of the variety;- Food additives or other substances used: none, except water to reduce the high alcoholic strength of the distillates to drinking strength. |
| **Specific characteristics (compared with spirit drinks of the same category)** | - ‘Fränkisches Zwetschgenwasser’ is produced only in Franconia from quetsches grown in Franconia. Those quetsches are of the specific types or varieties referred to in the ‘Method used to obtain the spirit drink’ and ‘Link with the geographical environment or origin’ sections.- ‘Fränkisches Zwetschgenwasser’ has a minimum alcoholic strength of 40 % vol., which is higher than the minimum alcoholic strength of 37.5 % vol. laid down for quetsch spirit in EU law, and this enhances the drink’s sensory characteristics.- Even for products matured in wooden casks, no colouring agents are used, not even ‘caramel’ for colour-balancing purposes. - No sweetening products are added to the distillates, or to the final products to round off the taste.  |

***4. Defined geographical area***

**a. Description of the defined geographical area**

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| ‘Fränkisches Zwetschgenwasser’ is produced only in Franconia from Franconian quetsches. The territory of Franconia comprises the government regions of Unterfranken, Mittelfranken and Oberfranken in Bavaria.Reduction of the high alcoholic strength of the quetsch distillate(s) to drinking strength by adding water, bottling or decanting it into other suitable sale containers, and labelling and packaging, may also take place outside the defined geographical area. |

**b. NUTS area**

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| DE26 | Unterfranken |
| DE25 | Mittelfranken |
| DE24 | Oberfranken |

***5. Method used to obtain the spirit drink***

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| **Title – Type of method** |  |
| **Method** | The first production step to obtain ‘Fränkisches Zwetschgenwasser’ consists in putting the quetsches (Prunus domestica subsp. domestica L.), which have been freshly harvested exclusively within the defined territory of Franconia , into a cask or tank, generally whole or stoned (maceration). It should be ensured that only ripe, healthy and clean quetsches are used. The quetsches used are generally of traditional varieties, but also of promising new varieties, produced in Franconia mostly on scattered, tall standard trees. These quetsches are generally elongated, bluish-violet or yellow-fleshed varieties such as:- Hauszwetschge,- Top Taste,- Hanita,- Haroma,- Aprimira, or- Bühler Zwetschge.The wild yeasts present on the quetsch skins or the added pure yeast cultures trigger the second production step, namely fermentation. Genetically modified yeasts are not used. During fermentation, which takes place at a controlled temperature and following a set procedure, the sugar in the quetsches is converted into alcohol and carbon dioxide. On average, the fermentation process usually takes between two and six weeks. Once fermentation is complete, the fermented mash is stored for a few more weeks to develop the typical quetsch aromas. The alcohol content of the fermented, stored mash is 6-8 % vol.The third production step is the distilling of the fermented quetsch mash. In practice, various designs of distilling equipment (stills) are used for this purpose. Depending on the type of distilling equipment (a still with or without enrichment trays), the mash is distilled once or twice to less than 86 % vol. For the most part, copper stills with enrichment trays are now used, so the quetsch mash is distilled only once, which not only saves energy but also retains the quetsch aromas better. Specifically in Franconia there have traditionally been thousands of small-scale distilleries (Abfindungsbrennereien) which, under the excise legislation in force, are allowed only to have stills with a maximum capacity of 150 litres and three enrichment trays. When the quetsch mash is distilled, due account is taken of the European Commission Recommendation of 2 March 2010 on the prevention and reduction of ethyl carbamate contamination in stone fruit spirits and stone fruit marc spirits and on the monitoring of ethyl carbamate levels in these beverages.The fourth production step, following distillation, is storage (e.g. in an earthenware vessel, stainless steel tank, etc.) and/or maturing in appropriate containers. Casks made of ash or chestnut wood are often used to ensure that the distillate remains colourless. Nevertheless, some producers of Fränkisches Zwetschgenwasser also use oak casks and sometimes recycled wine, bourbon or rum casks. After storage or maturing, the fifth production step is the finishing process, which includes the following steps:- (possibly) blending of different quetsch distillates;- reducing the high alcoholic strength of quetsch distillate(s) to drinking strength by adding water;- bottling or decanting into other suitable sale containers; and- labelling and packaging.No food additives, other colour-balancing substances or sweetening products are added to ‘Fränkisches Zwetschgenwasser’. The age-old Purity Law applicable to ‘Fränkisches Zwetschgenwasser’ furthermore stipulates that no wood chips or wood inserts may be used to help the quetsch distillates mature. |
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***6 Link with the geographical environment or origin***

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| **Title – Product name** | Fränkisches Zwetschgenwasser |
| **Details of the geographical area or origin relevant to the link** | Meadow orchards have always been a feature of the farming landscape of Franconia. Quetsches thrive in Franconia and are to be found mainly in the rural districts of Kitzingen (especially around Volkach on the loop in the River Main), Forchheim and Würzburg. After phylloxera put an end to viticulture in many areas of Franconia in the late 19th century, the available fruit-growing areas were extended and used in particular for growing quetsches. Owing to the mild wine-growing climate, quetsches also thrive in the region and develop a balanced sugar-to-acidity ratio. Their particular sweetness makes quetsches ideal for making fine distillates such as the typical ‘Fränkisches Zwetschgenwasser’. In order to re-stabilise their incomes, farmers therefore also sold quetsches to the many small distilleries, especially along the River Main. On account of the plentiful supply of raw materials, a distilling tradition, which is now centuries old, developed in Franconia. Franconia’s small-scale distillers, whose products include ‘Fränkisches Zwetschgenwasser’, have together formed the Franconian Association of Small-Scale and Fruit Spirit Distillers, which was set up in 1914. ‘Fränkisches Zwetschgenwasser’ is considered a particular speciality of the region with a long tradition and was, for instance, a sought-after black market product during the war years.Franconia is the centre of Bavarian quetsch-growing, accounting for about three quarters of the total area. Quetsch trees grow both in dryish and in intermittently wet locations. They can also cope with heavy soils and temporary waterlogging. Quetsches are grown commercially on some 600 ha in Bavaria, about 400 ha of which is in Unterfranken. There are numerous documents, e.g. regarding competitions as early as 1953 and parish records for the Municipality of Kleinlangheim from as far back as 1833, which attest to the fact that the production of quetsches and their use in making distillates (previously referred to by the historical name ‘*Zwetschgenbranntwein*’) are of particular importance in Franconia. The name ‘Fränkisches Zwetschgenwasser’ has been a protected geographical indication in the European Union since 15 December 1989, when the first European Spirit Drinks Regulation (Regulation (EEC) No 1576/89) entered into force. The second Spirit Drinks Regulation (Regulation (EC) No 110/2008), which entered into force on 20 February 2008, confirmed its protected status. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | The soil and climate in Franconia and in the defined geographical area are particularly favourable for the stone fruit that is traditionally grown there. The Triassic soils contribute to the specific composition of the quetsches. During the ripening period, the special Franconian climate helps to produce a high degree of ripeness and the resulting intense aromas. There are still thousands of small farm distilleries in Franconia and numerous small spirit drinks producers that make and market ‘Fränkisches Zwetschgenwasser’ of outstanding quality. In recent years, research by the Bavarian Institute for Viticulture and Horticulture in Veitshöchheim near Würzburg has contributed to improving the quality of ‘Fränkisches Zwetschgenwasser’. This institute carries out analyses in the context of the Franconian Association of Small-Scale Distillers and Fruit Spirit Distillers’ competitive award scheme.  |
| **Causal link between the geographical area and the product** |  |

***7. Requirements under EU, national or regional legislation***

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| **Title** |  |
| **Legal reference** | - EU food legislation;- EU spirit drinks legislation;- national spirit drinks legislation (Federal legislation). |
| **Description of the requirement(s)** | - labelling rules;- product specifications. |

***8. Supplement to the geographical indication***

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| **Supplement to the geographical indication** | Fränkisches Zwetschgenwasser |
| **Definition, description or scope of the supplement** | a) Supplementary names used with the geographical indication ‘Fränkisches Zwetschgenwasser’:The names ‘Fränkisches Zwetschenwasser’, ‘Fränkischer Zwetschgenbrand’ or ‘Fränkische Zwetsch(g)e’ may be used in addition to the trade name ‘Fränkisches Zwetschgenwasser’. b) Basic rules on supplements to the geographical indication ‘Fränkisches Zwetschgenwasser’:Under current EU spirit drinks legislation, the name ‘Fränkisches Zwetschgenwasser’ may be supplemented only by:- the terms specified in Sections (c) and (d); or- terms other than those specified in Sections (c) and (d) which can be shown to have been in common use on 20 February 2008.c) Supplements with other geographical indications:- If ‘Fränkisches Zwetschgenwasser’ is marketed using the name of a region or place in Franconia (e.g. ‘Volkacher Zwetschgenwasser’), such a supplementary geographical indication may be used in addition to the trade name ‘Fränkisches Zwetschgenwasser’. In order for such a supplementary indication specifying a geographical unit smaller than Franconia to be used, the quetsches must come from that smaller geographical unit and the distillery must be located in that smaller geographical unit. d) Supplements with non-geographical terms (ageing and quality indications):- If details concerning maturing, ageing or storage are added to the name ‘Fränkisches Zwetschgenwasser’, the products concerned must be matured or stored for at least 12 months. Indications of age are subject to the following rules: If a product has been matured or stored for at least 12 months, it may be labelled with the precise length of maturing or storage in years or months, e.g. ‘matured for 14 months’ or ‘stored for 14 months’.Products matured for three years may be labelled as ‘alt’ [old].Indications of age, such as ‘VSOP’, ‘VS’, etc., which are commonly used for spirits and brandy are not used for ‘Fränkisches Zwetschgenwasser’.- If quality terms (e.g. ‘feiner’ [fine], ‘Edel-’ [premium] or ‘Tafel-’ [table]) are added to the name ‘Fränkisches Zwetschgenwasser’, the products must be of significantly higher quality than standard products. Examples are: = the exclusive use of table fruit instead of windfalls;= the use of organically grown fruit or fruit from controlled integrated farming;= a particularly long storage period;= the use of special Franconian source or spring water; or = the use of particularly fine storage containers.- Products which have been produced entirely, i.e. distilled, reduced to drinking strength with water and bottled, in the same undertaking may additionally be labelled with the indication ‘destilliert und abgefüllt in der Brennerei’ (distilled and bottled at the distillery).  |

***9. Specific labelling rules***

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**II. Other information**

***1. Supporting material***

***2. Link to the product specification***

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| Link: |  |